

IN THE SPECIFICATION

Please replace the paragraph beginning at page 2, line 15, with the following rewritten paragraph:

--However advantageous the above is, and it is in widespread use, restaurant proprietors and public health inspectors are on nearly continuous alert because of the way the egg product is actually dispensed. In practice there is a cold-table insert for the egg product. The cook fills the insert from the bag and returns the bag to the refrigerator. Then he puts a ladle, usually one which conforms to a "one-egg" size, into the filled insert. When he makes the omelette, he doles out an amount respective to a number of eggs, one at a time, puts it in the pan, and returns the ladle to the insert ~~when~~ where it is kept until the next order.--

Please replace the paragraph beginning at page 3, line 17, with the following written paragraph:

--It is another object of this invention to provide a delivery system which can produce on demand egg product in desired aliquot ~~qualities~~ quantities.--

Please replace the paragraph beginning at page 3 to 4, lines 24 with the following written paragraph:

--[[A]] An egg product delivery system according to this invention is adapted for use with a packaged and refrigerated supply of liquid egg product. It is sometimes referred to herein

as a "bag". A tubing sometimes called an umbilical cord, is connected to the bag to remove liquid egg from the bag.

Please replace the paragraph beginning on page 4, line 16, with the following written paragraph:

--According to still another preferred but optional feature of this invention, a leg or legs is fixed to the bottom of the lid so that the lid can be laid aside, but with the hose end held away from surrounding surfaces. Also, the legs can be arranged so that a pan can be slid under the lid to receive the liquid egg. Then the cord cook need not handle the lid at all.--

Please replace the paragraph beginning on page 5, line 21, and page 6, line 1 with the following written paragraph:

--While this system need not be contained principally in a refrigerator or refrigerated work counter, it is an important advantage that it can be. Accordingly a work counter 10 is shown with a plurality of metal inserts 11,12, whose sides and bottoms are refrigerated, usually by cold air, but occasionally with chilled water. These will usually contain various ingredients of omelettes. One of them, insert 11, is associated with the liquid egg product.

Please replace the paragraph beginning on page 7, line 10, with the following written paragraph:

--An arcuate race 32 backs up the tubing. A pair of rollers 33,34 are rotatably mounted at a center 35 for rotation parallel

to the race. For convenience these are called rollers, although they could instead merely slide along the tubing. When in contact with the tubing they pinch it closed. As they move along the tubing they displace the egg product ahead of the pinch. The volume delivered is thereby determined by the passage of the rollers. In the illustration, the rollers are spaced apart by 180 degrees, so that ~~when-they-are-closed~~ there is no free flow through the pump at any time. Flow only occurs as the consequence of moving the rollers along the tubing.--

Please replace the paragraph beginning at page 7, line 20, with the following written paragraph:

--Fig. 2 shows the rollers in an open position moved out of contact with the tubing. The tubing can then be removed and replaced, or if desired, cleaned out by a pressurized flow of sanitizing fluid forced through it. Also, when the system is set up and empty, it can be primed.

Please replace the paragraph beginning at page 9, line 4, with the following written paragraph:

--So that lid and hose can be set down without contaminating the hose, a leg 57 or legs project from the bottom of the lid. These can enter the insert when the lid is on, but as shown in Fig. 4, they will hold the hose end up above the work surface when the lid is moved over the work surface. A notch 58 in the lid will pass the hose in the position of Fig. 4. As a further

advantage, the leg or legs can be long enough to support the lid and with the ~~delivering~~ delivery end high enough above the work table that a pan can be shoved under ~~neath~~ underneath them. Then the cook need not hold the lid or the pan while egg is discharged into the pan.--

Please replace the paragraph beginning at page 9, line 14, with the following rewritten paragraph:

--The delivery hose will be ~~equipped~~ provided with sufficient length that it can be pulled out as desired, and returned to the enclosure.--